

Subj: **Rooster Beans**
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Here's what we use to make Gallo Pinto:

1 red pepper - chopped
1 whole bulb of fresh garlic - diced
1.5 cups diced onion
1 cup diced celery
1 cup fresh chopped cilantro
3 cups uncooked basimati rice
2 cups small black beans - cooked

To get the beans ready you have to soak them in water overnight and then cook them until they become tender. When you strain the beans, make sure you keep about 2 cups of the bean-water for later.

At this point set aside 1/2 cup of diced onion and 1/2 cup cilantro for later use.

Put some olive oil (1/3 cup or so) in a pan with a tablespoon of salt and sauté all your veggies (the peppers, onion, celery, garlic and cilantro) until they, too, are tender. Add the uncooked rice to this mix and then cook it like regular rice (boil for 20 minutes or until you think it's ready).

When the rice is cooked, add the black beans along with the diced onion and cilantro you set aside earlier. Mix in the bean-water for color and flavor and mix in 1/2 cup of salsa lizano.

Serve it once it's hot.

This recipe make pantloads of food, so you'll probably need a big pot. Do you remember the size of the pan we have to use?

Since Lizano sauce is pretty key, I'll send you a bottle before I leave, although you might be able to find it if you have an international foods market to go to. Check where they have varied asian sauces for either "lizano" or "Salsa Inglesa."

Packing is,
Rhett

P.S. Annie and Kenny say "hello" and hope all is well.

P.P.S. I do too